

262 the mangaba [Tr., fruit of the mangabeira] is "the best wild fruit"
824 in the Parana Range and in many other localities of Mato Grosso
and the northeastern part of Brazil.

[252] The palm tree called pinça by the Tapirapé and macaba by
my north-Brazilian camarade, with a nut, slightly larger than a
cherry, that ripens in October or November. This nut is boiled
until the flesh is softened and then rubbed on a strainer lying in a
pot, so that the flesh is worked loose from the pit and falls into the
pot where it is boiled in water. The end result is reminiscent of
walnuts in flavor and is refreshing.

[114:195] The small nut of another tree, the tucuma palm
or tucum-aca (Azrocaryum spec., chawana in Tapirapé) is prized
for its oil content and is gathered in October.

The Tapirapé like to eat a kind of mushroom they call yupá.

243 These Indians cultivate several other plants aside from those
252 mentioned at the beginning of this chapter. Maize (Zea mays L.,
262 avandí in Tapirapé) is harvested while still green, hung inside
824 the house to yellow, and then crushed and used to make porridge
or cauf. Its Tapirapé name corresponds to abati in Staden (c 2),
quati in Léry (120), ubatum in Soares de Sousa (199), auati in
Stradelli (304), and abatí in Montoya (2, 1, 367 and II, 10). [Ed.,
the remainder of the paragraph is omitted.]

244 The seeds of peanuts (Arachis spec., monoví in Tapirapé) are
252 pounded and then added to certain mushes, or else roasted, pounded,
262 and eaten in this way, or roasted and eaten without being subjected
824 to the pestle, or chewed and spit into the pot to ferment and turn
into cauf. [Ed., the remainder of p. 196, p. 196, and the first
paragraph on p. 197 are omitted.]

262 [114:197] In the previous chapter, we mentioned that the
824 Tapirapé women participate in sowing and harvesting only peanuts,
[462] maize, and cotton. The observation by the sixteenth century
[241] Portuguese author [Gabriel Soares de Sousa] that peanuts are "very
hot when eaten excessively," and harmful in certain cases, seems
to agree with the idea expressed by the Tapirapé custom that re-
quires father and mother to abstain from this food during their child's
[151] first two years so as not to endanger his life.

137 The peanuts I saw in large quantities among the Tapirapé seem
17 to be a variety of Arachis nambyquarae. This species was found
244 by Kuhlmann in 1919 among the Nambikuara [Nambicuara] of